



STATIONARY HORS D'OEUVRES

Array of Fresh Fruit Display

Honeydew Melon, Cantaloupe, Pineapple, Watermelon, Fresh Assorted Berries, Grapes, Kiwi, Oranges, Grapefruits \$12 PP

Vegetable Crudités Display

Assorted Array of Vegetable Crudités, Assorted Dips, Bread Bowls, Garlic Baguettes, Rosemary Pita, Gourmet Crackers \$8 PP

International Cheese Display

Assorted Imported & Domestic Cheeses, Baked Brie Wheels, Goat Cheese Logs, Port Wine Spread, Grapes, Strawberries, Candied Nuts, Gourmet Crackers \$10 PP

Signature Nosh Charcuterie Display

Assorted Imported & Domestic Cheeses, Array of Vegetable Crudités, Fresh Seasonal Fruit, Pickled Vegetables, Assorted Cured Meats, Candied Nuts, Bread Bowls, Assorted Dips, Garlic Baguettes, Rosemary Pita, Gourmet Crackers \$14 PP

Italian Antipasto Display

Assorted Cured Italian Meats, Imported Italian Cheeses, Marinated Vegetables, Pickled Accoutrements, Toasted Baguettes \$12 PP

Mediterranean Display

Assorted Hummus, Imported Cheeses, Grilled & Pickled Vegetables, Cured Olives, Cous Cous Salad, Tabbouleh Salad, Spiced Chic Peas, Orzo Salad, Rosemary Pita \$12 PP

"Build Your Own" Nacho Bar

Crispy Corn Chips, Warm Queso, Savory Chili Con Carne, Tomatoes, Onions, Olives, Jalapenos, Lettuce, Jack Cheese, Sour Cream, Guacamole, Salsa \$10 PP

Stationary Homemade Meatballs

Marinara, Sweet & Sour, or Swedish \$300/50 PP

Stationary Homemade Hot Dips

Buffalo Chicken, Warm Crab & Scallion, or Spinach & Artichoke Crispy Pita Chips, Celery & Carrot Sticks \$300/50 PP

Baked Brie Wheels

Crispy Baguettes, Strawberries, Grapes, Pickled Onion, Candied Nuts, Dried Fruit \$85 EA

Raw Bar

Fleet Oysters, Little Neck Clams, Jumbo Black Tiger Shrimp, Jonah Crab Clusters MARKET PRICE

Gluten Free ADD \$2.95pp

*All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee
5% Credit Card Fee Assessment on all Credit Card Payments*

KJNOSH

CATERING BY CHEF MIKE MONGEON

PASSED HORS D'OEUVRES

□ Bacon Wrapped Sea Scallops Pea Puree & Aged Balsamic	\$350/50	\$625/100
□ Shrimp Wrapped in Prosciutto Saffron Aioli & Gremolata	\$250/50	\$425/100
□ Crispy Shrimp Tempura Sweet Chili Garlic Dipping Sauce & Scallions	\$200/50	\$375/100
□ Mini Maryland Crab Cakes Roasted Corn Aioli & Spicy Corn Relish	\$200/50	\$375/100
□ Shrimp Cocktail Shooters Spicy Cocktail Sauce & Fresh Lemon	\$250/50	\$425/100
□ Tuna Tartare Wonton Sweet Chili & Pickled Ginger	\$200/50	\$375/100
□ Spicy Ahi Tuna Canapé Nori Salad, Pickled Cucumber & Wasabi Aioli	\$200/50	\$375/100
□ Mini Lobster Rolls Tarragon Aioli & Boston Bibb Lettuce	\$400/50	\$675/100
□ Crab B.L.T. Endive Cups Lump Crab Salad, Crispy Bacon, Heirloom Tomato	\$200/50	\$375/100
□ Clams Casino Crispy Bacon, Red Pepper, Herbed Panko	\$200/50	\$375/100
□ Thai Chicken Satay Peanut Dipping Sauce, Rolled Peanuts, Scallions	\$175/50	\$325/100
□ Chicken Cordon Bleu Bites Spicy Dijon Dipping Sauce	\$175/50	\$325/100
□ Pork & Kimchi Dumplings Soy & Wasabi Dipping Sauce	\$175/50	\$325/100
□ Stuffed Mushrooms Vegetable, Sausage, or Crab	\$200/50	\$375/100
□ Antipasto Skewer Tortellini, Salami, Olive, Sundried Tomato, Pepperoncini	\$250/50	\$425/100
□ Vegetarian Spring Rolls Sweet & Sour Dipping Sauce	\$150/50	\$275/100
□ Black Pepper & Truffled Deviled Eggs Crispy Bacon & Scallions	\$250/50	\$425/100
□ Mini Beef Wellington Mustard Hollandaise & Chives	\$250/50	\$425/100
□ Spanikopita Spinach, Feta, Phyllo Dough	\$250/50	\$425/100
□ Chorizo Crustini Spicy Dijon Mustard & Caramelized Onions	\$275/50	\$450/100
□ Maple Chicken Sliders Maple Aioli, Crispy Bacon, Cole Slaw, VT Cheddar	\$275/50	\$450/100
□ Firehouse Sliders Chipotle, Arugula, Pepperjack, Jalapeños	\$275/50	\$450/100
□ Mini Assorted Quiche Shrimp, Spinach, Bacon, Mushroom	\$150/50	\$275/100
□ Teriyaki Beef & Pineapple Kebob Cucumber Wasabi Dipping Sauce	\$275/50	\$450/100
□ Lamb Lollipops Mint Pesto & Roasted Pepper Romesco Sauce	\$400/50	\$675/100
□ Tenderloin Crustini Roasted Garlic Confit & Horseradish Cream	\$325/50	\$575/100
□ Southern Chicken & Waffles Maple Slaw, Sriracha, Scallions	\$275/50	\$450/100
□ Asparagus Wrapped in Prosciutto Aged Balsamic Drizzle	\$150/50	\$275/100
□ Assorted Bruschetta Traditional Tomato, Olive Tapenade, Chili Mango	\$150/50	\$275/100
□ Curried Tomato Bisque Shooters EVOO, Sea Salt, Cracked Pepper	\$325/50	\$575/100
□ Avocado Toast Roasted Tomato, Garlic Confit, Everything Bagel Seasoning	\$325/50	\$575/100
□ Polenta Rounds Roasted Red Pepper Coulis & Capers	\$325/50	\$575/100
□ Mini Pastrami Rubeen Spring Rolls Horseradish Thousand Island Dipping Sauce	\$275/50	\$450/100
□ Arincini Marinara, Basil Pesto, Aged Balsamic	\$150/50	\$275/100
□ Fried Ravioli Vodka Sauce, Basil Oil, Aged Balsamic	\$200/50	\$375/100
□ House Made Veal Meatballs Marinara or Swedish Style	\$325/50	\$575/100
□ Mini Margherita Pizzas Tomato Chutney, Basil Pesto, Fresh Mozzarella	\$275/50	\$450/100
□ BBQ Pulled Pork Savory Cones No Mayo Slaw & Scallions	\$350/50	\$625/100
□ Tenderloin & Bleu Cheese Cones Peppadew Relish & Jalapeno Pesto	\$350/50	\$625/100
□ KJ Signature Mini Nosh Box Cheese, Charcuterie, Pickled Vegetables	\$300/50	\$525/100

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